



Nature Care
Oyshi

Organic Virgin Coconut Oil

*A perfect nourishment from pure coconut milk.
The blessing from Mother Nature.*

There is something of the marvelous in all things of nature. Nature is man's teacher. She illumines our mind and unfolds her treasure to our search. There is in all visible things an invisible richness, a hidden treasure and when it is unfolded we come forth into the light of things. Who would consider that this miraculous oil from the wonderful coconut fruit is a delightful blessing in disguise from our mother nature?

Oyshi comes from organically farmed coconut passionately crafted under the supervision of our technicians. We carefully select fresh, mid-harvest ripe coconuts that pass a panel of skilled workers to examine measurable quality to create this wonderful virgin coconut oil of superior taste and uniqueness.

Virgin Coconut oil is different from other vegetable oils due to high content of medium chain fatty acids (MCFAs), particularly lauric acid. MCFAs are burned up immediately after consumption and therefore the body uses it instantly to make energy, instead of storing it as body fat. Lauric acid is converted into a very valuable compound known as monolaurin, a perfect addition to an overall balanced lipid program apart from having antiviral, antibacterial and antioxidant properties. It is therefore assumed that consumption of virgin coconut oil delivers the natural nutrient profile found in whole foods and also helps to protect the body from infections.

Production :

Coconut milk, a milky white oil-in-water emulsion obtained from squeezing fresh coconuts is used as a starting material. The emulsion in coconut milk was naturally stabilized by coconut proteins, globulins and albumins, as well as phospholipids. The stability of coconut milk emulsion is broken by freezing and thawing, and thawed cream at a maximum temperature of 40 Deg. Celsius is separated by variable speed centrifugation process. The oil further undergoes long periods of vacuum drying and triple micro-filtration to yield extra pure virgin coconut oil.



Salient features :

- Reduces risk of atherosclerosis, heart disease and related illnesses.
- Reduces risk of cancer and other degenerative conditions.
- Helps prevent bacterial, viral, and fungal (including yeast) infections.
- Supports immune system function.
- Helps prevent osteoporosis.
- Helps control diabetes.
- Promotes weight loss.
- Supports healthy metabolic functions.
- Provides an immediate source of energy.
- Supplies fewer calories than other fats.
- Supplies important nutrients necessary for good health.
- Improves digestion and nutrient absorption.
- Has a mild delicate flavor.
- Is highly resistant to spoilage (long shelf life).
- Is heat resistant (the healthiest oil for cooking).
- Helps keep skin soft and smooth.
- Helps prevent premature aging and wrinkling of the skin.
- Helps protect against skin cancer and other blemishes.
- Functions as a protective antioxidant.
- Does not contain cholesterol.
- Does not increase blood cholesterol level.
- Does not promote platelet stickiness that leads to blood clot formation.
- Does not contribute to atherosclerosis or heart disease.
- Does not promote cancer or any other degenerative disease.



Specification:

Product	: 100% Organic Virgin Coconut Oil
Description	: Centrifuged , Vacuum dried & cold pressed
Origin	: India
Ingredient	: 100% Organic Coconuts
Pesticides	: Nil
Processing	: From fresh coconuts
Smell	: Characteristic aroma of Coconut oil
Taste	: Characteristic taste of Coconut oil
Colour and appearance	: Crystal clear
Saponification value	: 242 – 265
Moisture and impurities	: No more than 0.20%
Colour	: Less than 2.0R / 20. Y (lovibond scale)
C-12 Lauric Acid	: 45.0 – 51.0
C- 18 Oleic	: 5.4 – 9.9
Iodine value	: 5 – 13
Peroxide value	: less than 3.0 meg / Kg
Melting point	: 21 – Deg C
Refractive index	: 1.448 – 1.452
Free Fatty Acid	: Not more than 0.60 Oleic & 0.20 Lauric
C-6 Caproic Acid	: 0 – 2%
C – 8 Caprylic Acid	: 0.91 – 10 %
C-10 Capric Acid	: 3.78 – 11%
C-16 Palmitic Acid	: 4.0 – 10.2 %
C-18 Stearic Acid	: 1.0 – 5.0 %
C-14 Myristic Acid	: 16 – 21 %
C-18 Linoleic Acid	: 0.56 – 1.8%

Directions for use :

Oyshi is a premium gourmet product and an elixir of health. Adding 2-3 tablespoons of Oyshi to a healthy balanced diet, along with daily exercise gives you the best balance of health and energy .

Usage precautions :

Oyshi is not meant to treat or cure any disease or medical condition. Please consult your doctor before starting any nutritional supplement program or before using this product during pregnancy or if you have a serious medical condition. Natural Oils are not an alternative to medical care.

VCO is most susceptible to microbial attack, which leads to the formation of various organic acids, in particular, lactic acid. However, at moisture levels below 0.06 %, microbial action is significantly lessened. It is therefore advised to keep the container always tightly closed after use.

In order that the oil stays fresh, it's best to buy smaller bottles that you'll use up quickly, rather than larger bottles, which may go rancid.

Storage :

OYSHI should be stored away from direct sunlight, and away from the stove. Exposure to heat and light destroys the oil's nutritional benefits.

Screw on cap tightly after use in original container.

Store out of reach of children.

Packing : 500 ml, 1ltr (Custom packaging for bulk orders is available on request)

Shelf Life : 2 Years from the date of manufacture .

Important :

Be sure to read all Directions, Usage Precautions and First Aid Measures on product labels before use of OYSHI or any INCON product. If in doubt, get in touch with INCON customer service. Material Safety Data Sheets for all INCON products are available by visiting www.inconproducts.in

Non Warranty :

Manufacturer or seller of this product makes no warranty expressed or implied concerning the use of this product other than the aforementioned purpose. Manufacturer or seller is not liable for any injury or damage caused by this product arising out of misuse, misunderstanding or any application not specifically described and recommended on the safety data sheet.

Guarantee :

INCON's production and quality control system ensure uniform quality. However if dissatisfied with the performance of the product, you may return any unused portion for credit or replacement within 6 months of the date of manufacture.

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